



WINEGROWER'S NOTES

ArborBrook Vineyards 2008 Heritage Cuveé Pinot Noir

<i>Blend</i>	100% Pinot Noir Dijon Clones 115 and 777 and Pommard
<i>Appellation</i>	Clones 777 and Pommard - Estate Vineyard Clone 115 - 60% Estate, 40% Hyland Vineyard Chehalem Mountains AVA and McMinnville AVA
<i>Harvest Dates</i>	October 1 through October 19
<i>Yield</i>	2.0 tons/acre
<i>Fermentation</i>	Following five day cold soak, multiple small lots using stainless and 130-gallon French oak rotary fer- mentors
<i>Aging</i>	Over 11 months in 25% new French oak and 75% second- and third-year French oak
<i>Alcohol</i>	13.5% by volume
<i>Brix at Harvest</i>	23.8°
<i>Acidity</i>	3.80 pH; 5.1 TA
<i>Production</i>	825 cases (12 x 750ml)
<i>Release Date</i>	November 2009
<i>Price</i>	\$35/750ml (\$29.75 Club Members)

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A long cool growing season, capped by a beautiful Indian summer, allowed us to hang this fruit well into October and produced a lovely wine that combines wonderful aromatics with bright fruit notes. Greeting you with hints of violet, plum and spice, this Pinot is fruit forward with vibrant flavors of dark red plum and black raspberry, transitioning into notes of cranberry and pomegranate through the mid-palate. The finish provides subtle hints of spice that return and linger. Enjoy this wine for many years to come, as it will age for six to eight years. Age two years before drinking and decant before serving.